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deposit in his office each such bottle, and shall securely affix thereto a tag or label upon which shall be indorsed his certificate of the date when and by whom such deposit was made.

SEC. 23. No person shall sell or deliver in this city any milk or cream in any bottle having thereon any distinguishing letters, words, figures, label, mark, or device first used or proposed to be used in this city by any other person upon bottles for the sale or delivery of milk or cream.

SEC. 24. No person shall in this city sell or deliver any milk or cream in any bottle having thereon any distinguishing letters, words, figures, label, or device described in any verified statement of any other person filed with the recorder (city clerk) in pursuance of section 22 of this ordinance.

### MERIDIAN, MISS.

#### **Meat and Meat Products—Inspection, Manufacture, and Sale—Slaughterhouses—Regulation of. (Ord. Aug. 18, 1914.)**

SECTION 1. *Terms defined.*—The word "person," as hereinafter used, shall mean and be held to include an individual, firm, or corporation, or an agent, officer, or employee thereof. The word "meats" as hereinafter used shall mean and be held to include the flesh and other food products of any cattle, swine, goat, sheep, or other animal, excepting those usually classed as game, which is commonly used for food. The term "live stock," as hereinafter used, shall mean and be held to include cattle, swine, goats, sheep, and all other animals, excepting those usually classed as game, the flesh of which is commonly used for food. The term "slaughterhouse," as hereinafter used, shall mean and be held to include all grounds, buildings, sheds, pens, machinery, tools, appliances, and equipment of every kind and character used and employed for the purpose of slaughtering live stock and the dressing, preparation, and storage for meats for sale as food. The term "market" or "market house," as hereinafter used, shall mean and be held to include the grounds, buildings, machinery, tools, appliances, and equipment of every kind and character used or employed or intended to be used or employed in or about any building, room, or other structure where fresh or uncured meats, fresh fish, oysters, and dressed poultry, or game, are kept or offered for sale to consumers as food. The term "packing house," as hereinafter used, shall mean and be held to include grounds, buildings, machinery, tools, appliances, and equipment of every kind or character used or employed or intended to be used or employed in or about any building, room, or other structure where fresh or uncured meats are kept or offered for sale as food to persons other than the consumers thereof. The word "city," as hereinafter used, shall mean the city of Meridian, Miss., and the words "within the city" shall mean within the corporate limits of said city of Meridian, and the word "council" shall mean the council of the said city of Meridian. The word "inspector," as hereinafter used, shall mean the official inspectors of meats appointed by, and acting under the authority of the council of, the said city of Meridian.

SEC. 2. *Meats, where slaughtered and dressed.*—Except as otherwise provided by this ordinance, it shall be unlawful for any person to sell, offer for sale, or have on hand for the purpose of sale within the city, or to bring or send into, or deliver within the city, for the purpose of being sold or offered for sale, or pursuant to any contract of sale previously made, any fresh or uncured meats, unless the same shall have been slaughtered, dressed, and prepared for sale at one of the slaughterhouses established and licensed by the council as hereinafter provided; but this provision shall not apply to meats which have passed, and which bear the stamp of, inspection provided by laws of the United States for interstate shipments of meats.

SEC. 3. *Slaughterhouses, how established.*—Any person desiring to erect or maintain a slaughterhouse, to be operated under the provision of this ordinance, shall make

application in writing to the city council, stating the name of the applicant or applicants, and also their occupation and place of residence. Such application shall also state the location of the proposed slaughterhouse, together with the area of the grounds upon which the same is to be erected, and shall have attached thereto a copy of the plans and specifications for the erection, construction, and equipment thereof. Such application, together with the plans and specification aforesaid, shall be considered by the council; and if, in the judgment of the council, the location of such proposed slaughterhouse is proper and suitable, and the proposed building or buildings and the equipment thereof adequate for the purposes intended, and is or will be constructed in accordance with the requirements of this ordinance, then and in that event permission shall be given by the council, by an order entered on its minutes, for the erection and construction of such slaughterhouses at the place named in the application, according to the plans and specifications thereto attached or such modifications thereof as may be required by the council. Upon the completion of the erection and construction of any such slaughterhouse so authorized to be erected according to such plans and specifications, the council shall, by an order entered on its minutes, approve and establish such slaughterhouse as having been constructed in conformity with the terms and provisions of this ordinance.

SEC. 4. *Slaughterhouses, how licensed.*—Every person who shall desire to operate any established slaughterhouse, pursuant to the provisions of this ordinance, shall make application, in writing, to the council for a license so to do, which application shall state the name and place of residence of each applicant, the amount of capital proposed to be employed in the operation thereof, and the period of time—not less than one, nor more than five years—during which the applicant desires to operate the same; and if such applicant or applicants be not the owner of such slaughterhouse, a copy of the lease or contract with the owner thereof, shall be attached thereto. Upon the filing of such application the same shall be considered, and if in the opinion of the council the applicant be a proper and suitable person, and the amount of capital proposed to be employed be sufficient to properly operate such slaughterhouse, the council shall, by an order entered on its minutes, grant such applicant license to operate such slaughterhouse, under the provisions of this ordinance, for the period named in the application, upon condition that such applicant shall enter into bond, in the penalty of \$5,000, payable to the city of Meridian, with sureties to be approved by the council, conditioned to operate the said slaughterhouse during the whole period for which such license is granted, in strict compliance with all the terms, provisions and requirements of this ordinance, touching the operation of such slaughterhouse, and the slaughtering, dressing, handling, storage, and delivery of meats. Upon the execution of such bond, and the approval thereof by the council, the applicant shall become authorized to operate such slaughterhouse, under the provisions of this ordinance, during the period named in the order of the council granting such license.

SEC. 5. *License may be revoked and penalty of bond recovered.*—In case any person who shall have been granted a license to operate a slaughterhouse under the provisions of this ordinance shall cease to operate the same at any time during the period for which such license may have been granted, except on account of strikes, necessary repairs, or other unavoidable casualty, or in case he shall knowingly or carelessly, either in person or through his agents, servants, or employees, violate any of the provisions of this ordinance touching the operation of such slaughterhouse, and the slaughtering, dressing, handling, storage, and delivery of meats, the council may revoke such license, by an order entered on its minutes, and proceed to collect the penalty of his bond by suit or otherwise; but no such license shall be revoked until after such licensee shall have had at least five days' written notice of the purpose of the council so to do, and an opportunity to be heard by the council. The decision of the council in such case shall be final, and every such license granted shall be on condition that

the same may be revoked at any time by the council pursuant to the provisions of this section.

SEC. 6. *Slaughterhouses, how constructed.*—All buildings and structures, other than pens and sheds for live stock, erected for the purpose of being operated as a slaughterhouse under the provisions of this ordinance shall be constructed of brick or reinforced concrete, with waterproof walls and incombustible roof, and shall have all the floors thereof made of cement, concrete, or asphalt, with sufficient and proper decline leading to the gutters, to carry away all water and waste matters to a prepared place of deposit, provided that wooden blocks may be set in said floors at proper distance in the slaughter room, so that pritch sticks can be used in flaying cattle. A sufficient number of rendering tanks shall be provided to properly and speedily dispose of all offal and other waste products, which tank shall be constructed and operated so as to condense all gases and vapors arising from such tanks in the process of cooking, and all driers, in which the tankage is dried, shall also be furnished and operated with condensers. \* \* \* A method of furnishing steam to each of the compartments of said building where slaughtering is done, or where any waste matters are deposited or accumulate, shall also be provided, in order that the same may be flushed daily with live steam. Proper and suitable cooling rooms and chilling rooms capable of maintaining constant temperatures sufficient for the purpose of properly cooling and chilling meats shall be provided and maintained. Ample and proper constructions and accommodations shall be prepared and maintained for refrigerating meats and other food products, so that the same shall be preserved and protected from the varying temperature of the outside air.

All sheds, stables, pens, and other inclosures where the live stock are kept shall be so constructed as to be capable of drainage and ventilation. All drains shall be constructed so as to carry off and discharge their contents without clogging, and the place of discharge shall be so constructed and kept so as not to become a nuisance. Whenever necessary, or when required by the council, hard-burned brick or concrete floors in the pens and passageways provided for live stock shall be constructed and maintained. An engine and boiler of sufficient capacity to operate all machinery shall be provided and installed. An ample supply of pure, clean water for all purposes shall be provided for, and all necessary pipes and connections installed. All parts of the buildings where slaughtering is done, or meats or other parts of carcasses are handled or kept, shall be constructed and screened so as to keep out flies and other insects. All necessary and proper equipment, tools, and appliances for the proper and successful operation of such slaughterhouse, and for keeping the same in a clean, sanitary condition, shall be provided and maintained; which said equipment, tools, and appliances shall be approved by the council before the same shall be installed.

SEC. 7. *Right reserved to require changes and additions.*—The council may, at any time, by ordinance duly passed and approved, require any change in modification of or addition to slaughterhouses constructed under the provisions of this ordinance, where in its judgment, such change, modification, or addition is reasonably necessary, in order to secure proper sanitary conditions in the operation of such slaughterhouses, or for the protection of the public health. Upon the passage of any such ordinance, the council shall give written notice of the terms and provisions thereof to the persons in charge of such slaughterhouses, and shall prescribe therein a reasonable time within which to make such changes, modifications, or additions, and in the event the owner or person in charge of such slaughterhouses shall fail to comply with the terms of said ordinance within the time named in such notice, the council shall revoke the license of the person or persons operating such slaughterhouse in the manner hereinbefore provided, and shall not again issue license to any person or persons whatsoever to operate the same until the changes, modifications, or additions required by such ordinance have been fully complied with.

SEC. 8. *Slaughterhouses to be kept in sanitary condition.*—Every slaughterhouse operated pursuant to the provisions of this ordinance shall at all times be kept in a clean sanitary condition and properly screened to prevent flies from coming in contact with the meats or other food products dressed and prepared for sale therein. All tools, vessels, and appliances used in or about the business of slaughtering and dressing meats, or cleaning fats or viscera, shall be washed and scalded as often as may be necessary to keep the same in a clean sanitary condition. The floors and walls of the slaughter room and other compartments of said slaughterhouse where blood or any waste or refuse matters accumulate, shall be thoroughly washed and scalded once each day, and a sufficient quantity of live steam turned into such slaughter room, or other compartment, to kill or destroy any germs, flies, or other insects that might by chance be therein. The floors of the live-stock pens shall be cleaned daily and all manure removed from the premises and disposed of as may be directed by the council, and all other precautions shall be observed which may be reasonably necessary or proper to keep said slaughterhouse, and the premises adjoining the same, in a clean sanitary condition. Every such slaughterhouse shall be subject to inspection, at all times, by the city health officer, who shall inspect the same at least once each month and make a report of his findings touching the sanitary condition thereof, together with his recommendations for remedying any insanitary conditions, to the council.

SEC. 9. *Live stock inspected before slaughter—Record kept.*—All live stock, before being slaughtered, shall be inspected at the slaughterhouse by an inspector, who shall keep a correct record of the number and kind of animals inspected for each person at each such slaughterhouse, which record shall also show the number and kind of animals which were approved for slaughter and those which were rejected or condemned, and the name of the owner or owners thereof. Such record shall be made in duplicate, and one copy thereof shall be delivered to the person in charge of such slaughterhouse, who shall file and preserve the same. The other copy shall be preserved by the inspector as a record of his office. No animals shall be slaughtered until after it shall have been inspected and approved in the manner provided by this ordinance.

SEC. 10. *Certain live stock to be rejected or condemned.*—If upon an inspection of any animal intended for slaughter, it shall appear that it is too young and immature to produce wholesome meat, or is in an advanced state of pregnancy, or has recently given birth to young, or is suffering from any disease, other than those hereinafter named, which, in the judgment of the inspector causes such animals to be unfit for immediate slaughter, but is not sufficient to wholly condemn such animal for slaughtering purposes, it shall be rejected and so marked as provided by this ordinance. If any such animal shall, upon such inspection be found to be afflicted with hog cholera, swine plague, anthrax, charbon, black leg, rabies, malignant epizootic, catarrh, pyemia, and septicemia, mange, or scab in advanced stages, actinomycosis, lump jaw in advanced stages, inflammation of the lungs, intestines, or peritoneum, Texas fever, tuberculosis, extensive or generalized, carcinoma, cancer, malignant sarcomas, or any form of tumors where extension has taken place to such a degree that the flesh is unfit for food, or any other disease or injury rendering the flesh thereof unfit for food, it shall be condemned and marked as provided by this ordinance.

SEC. 11. *Live stock to be marked by inspector.*—All live stock intended for slaughter shall be inspected in a suitable inclosure to be provided and maintained at such slaughterhouse, and all such as are rejected or condemned shall be at once confined in pens specially prepared and kept for that purpose. All animals which are rejected, merely on account of being too young or because of their pregnant or parturient condition, or for any other reason, shall be designated and marked by a metal tag bearing the word "Rejected," serially numbered, securely attached to the right ear. All animals which shall be condemned on account of their diseased condition shall be

permanently marked by having the upper half of both ears cut off, and such other marks as may be required from time to time by the council. Whenever any animals shall be rejected or condemned the inspector shall immediately notify the owner thereof, who shall remove the same from such slaughterhouse without delay. Each animal approved for slaughter shall have a cardboard tag, serially numbered, bearing the signature of the inspector, attached to the horn or ear, which shall be removed and preserved by the person in charge of the slaughterhouse when such animal is slaughtered. The stub of all such tags shall be preserved by the inspector as a record of his office.

*SEC. 12. Live stock, how slaughtered.*—All live stock slaughtered at any slaughterhouse operating under the provisions of this ordinance shall be killed and prepared as follows: After the live stock intended for slaughter shall have been inspected and approved for slaughter, they shall be driven directly from the pens to the slaughtering floor and there killed in the presence of the inspector. When killed the entrails shall be removed as quickly as possible and passed through a galvanized-iron chute or carted away with metal trucks (which shall be the only kind of trucks in and about the premises) to the offal receiving rooms or floors, where the parts shall be separated for the various uses in manufacturing. As soon as the live stock are slaughtered and flayed or dressed, the carcass shall be immediately carried to the cooling room and kept there for cooling not longer than six hours, after which it must be removed to the cold storage or refrigerating rooms and kept there until taken out for delivery or for shipment. No meats shall be delivered or taken away from such slaughterhouse during the day in which it is slaughtered, but shall be kept in the cooling and cold storage or refrigerating rooms at least 24 hours before delivery or shipment, reckoning from noon of the day of slaughter. All slaughtering and dressing of animals shall be done between the hours of 7 o'clock in the forenoon and 6 o'clock in the afternoon, and all offal, refuse, and similar matters shall be removed and disposed of each day by or before the hour of 8 o'clock in the afternoon. All receptacles, trucks, tubs, tools, and appliances used in and about the business of slaughtering and dressing meats shall be daily cleansed and disinfected.

*SEC. 13. Carcasses of animals inspected after slaughter—Procedure.*—As soon as any animal shall have been slaughtered at any slaughterhouse operating under the provisions of this ordinance, the inspector shall examine the carcass and internal organs. If upon such examination it shall appear that such animal was healthy and the flesh thereof suitable for food, he shall stamp such carcass as approved, in such manner and with such design as may be directed from time to time by the council. No meats not bearing such stamp of approval shall be allowed to be placed in the cooling rooms or cold storage or refrigerating rooms. If upon such examination it shall appear that such animal was diseased or injured, and that the flesh or any part thereof is unfit for food, then such part or all of said carcass, as the case may be, which is unfit for food shall be condemned and marked in such manner and with such design as the council may designate. All carcasses, parts of carcasses, and other meat products which shall be condemned by the inspector at any such slaughterhouse shall be immediately removed to a place prepared and kept for that purpose and shall be thereafter destroyed so as to render the same impossible of use as food.

*SEC. 14. Persons working at slaughterhouses, their qualifications and dress.*—Every person working in and around a slaughterhouse operated under the provisions of this ordinance shall be of cleanly personal habits and free of any contagious or infectious disease. Every person before being employed or permitted to work in such slaughterhouse shall be examined by the city physician, who shall issue his certificate as to whether or not such person be suffering from any contagious or infectious disease, which certificate shall be delivered to the person in charge of such slaughterhouse before such person shall be allowed to work. All employees working in such slaughter-

house shall wear special sanitary clothing of such kind as may be approved by the council.

SEC. 15. *Chemicals not to be used to preserve meats.*—No chemical or other substance shall be kept or used at such slaughterhouse for the purpose of preserving meats, except salt, sugar, vinegar, and pure spices; but this shall not prevent the curing of meats with wood smoke.

SEC. 16. *Meats to be delivered to market house.*—All meats slaughtered for the purpose of sale at any licensed market or market house in or near the city of Meridian shall be delivered by the employees of such slaughterhouse to such market house on the day following the slaughtering and dressing thereof between the hours of 5 o'clock in the forenoon and 5 o'clock in the afternoon: *Provided*, That all meats slaughtered on Saturday shall not be delivered until the following Monday. All meats so delivered shall be transported in clean, sanitary conveyances, and shall be protected from flies and dust until delivered at such market house. Nothing herein contained, however, shall prevent the storage of meats in the refrigerating room at such slaughterhouse for a longer period than above named if the owner thereof shall so desire.

SEC. 17. *Fees for slaughtering and dressing meats.*—Every slaughterhouse operating under the provisions of this ordinance shall slaughter, dress, and refrigerate meats for the public without discrimination, and shall be entitled to charge for all services rendered in slaughtering, dressing, refrigerating, and delivering such meats the following fees, to wit: For each cow, ox, or bull weighing, dressed, 175 pounds or more, the sum of \$1.25; for each cow, ox, or bull weighing, dressed, less than 175 pounds, and for each calf, goat, sheep, lamb, or kid, the sum of 65 cents; for each hog or pig, the sum of 50 cents; which charges shall be in full satisfaction for all services rendered pursuant to the provisions of this ordinance, except for storage beyond the period required herein.

SEC. 18. *Parts of slaughtered animals to be returned to owner.*—The owner of every animal slaughtered at any licensed slaughterhouse shall be entitled to have returned to him the following parts of such animal after the same shall have been slaughtered and dressed, namely: Of cattle, the carcass, hide, brain, liver, tongue, heart, tripe, and tail; of calves, sheep, lamb, goats, and kids, all parts except the blood and entrails entire; of hogs and pigs, all parts except the hair, blood, and entrails. The term "cattle" as used herein shall mean any cow, ox, or bull the carcass of which when dressed shall weigh more than 175 pounds.

SEC. 19. *Charges for cold storage.*—In case any meats at the request of the owner shall not be delivered on the day following the slaughtering and dressing thereof, as hereinafter provided, then such meats shall remain in the cold storage or refrigerating rooms until delivery thereof shall be requested by the owner, for which storage the owner of such meats shall pay the sum of 10 cents per head for each day or part thereof said meats remain in the storage at the request of the owner.

SEC. 20. *Inspection fees to be collected and paid to city.*—Upon delivering any live stock to any such slaughterhouse for the purpose of being slaughtered the owner thereof shall pay to the person in charge of such slaughterhouse all fees for inspection thereof, who shall receive and receipt for the same for the account of the city of Meridian, and shall remit the amount of all such collections to the city clerk and treasurer at the close of each day's business.

SEC. 21. *Charges to be paid on delivery of meats.*—All charges for slaughtering, dressing, refrigerating, storage, and delivery of meats to the market house shall be paid in cash at the time of the delivery thereof, and no such delivery shall be made until such charges are paid.

SEC. 22. *Books may be inspected.*—The books and records of every slaughterhouse shall, at all reasonable times, be subject to inspection by the council or any person authorized by it, in order to determine whether the provisions of this ordinance have

been complied with and whether or not proper remittances have been made for amounts collected as fees for inspection of live stock.

SEC. 23. *Farmers permitted to slaughter and sell hogs under certain conditions.*—Nothing in this ordinance contained, shall prevent any farmer or other person from slaughtering any hog or pig raised by him, and selling the same within the city, provided such hog or pig shall be slaughtered and dressed and the carcass thereof inspected and sold as provided by this section. Every such hog or pig shall be so slaughtered and dressed as to leave the carcass whole and the head, heart, liver, lungs, and kidneys attached thereto until after the same shall have been inspected, approved, and stamped by the inspector. After such carcass has been inspected and approved the owner thereof may cut and sell the same or any part thereof, not less than one quarter, to any consumer or to the owner or proprietor of any market house; but no such meats shall be again resold by any person, except at a licensed market house. No carcass of any such hog or pig that has been halved, quartered, or otherwise cut, or from which the head, the heart, liver, lungs, or kidneys have been removed, shall be inspected or permitted to be sold. The carcass of any such hog or pig after being so inspected and approved, may be hereafter kept in cold storage at any licensed slaughterhouse if the owner shall so desire.

SEC. 24. *All meats to be inspected before being offered for sale.*—It shall be unlawful for any person to sell, offer for sale, or have on hand for the purpose of sale, within the city, or to bring, send into, or deliver within the city, for the purpose of being sold or offered for sale, or pursuant to any contract of sale previously made, any fresh or uncured meats, unless the same shall have been duly inspected and approved for sale, as food, by the inspector of meats as provided by this ordinance; but meats which have been inspected and approved at any licensed slaughterhouse, as provided by this ordinance, need not again be inspected before being offered for sale.

SEC. 25. *Hogs inspected for farmers—Tests to be applied.*—In making inspection of the carcasses of hogs and pigs under the provision of section 23 of this ordinance, the inspector shall apply, as near as may be, all the tests ordinarily and commonly used to ascertain whether or not such hog or pig was suitable for slaughter or afflicted with any disease named in section 10 of this ordinance, and also to determine whether or not such meats are in any way spoiled, tainted, decomposed or decayed. And if after such inspection such meat shall in the judgment of the inspector be unfit for food, it shall be condemned; otherwise it shall be approved.

SEC. 26. *Packing-house products—How inspected—Tests to be applied.*—In making inspection of meats and meat products which bear the stamp of inspection required by the laws of the United States for interstate shipment of meats, the inspector shall inspect daily, or as often as necessary, the coolers at each packing-house branch, and shall inspect and stamp each piece, parcel, or package of meat before the same shall be sold, at such times as may be directed by the council. In such case it shall only be necessary for the inspector to apply such tests as are commonly used to determine whether or not such meats are spoiled, tainted, decayed, or decomposed. If after such inspection any of such meats shall, in the judgment of the inspector, be unfit for food, it shall be condemned; otherwise it shall be approved. No such meats not so inspected shall be sold or kept or offered for sale within the city.

SEC. 27.—*Condemned meats—How disposed of.*—All meats which shall be condemned by the inspector shall be destroyed in the presence of the inspector and under his direction and control in such manner as the council may from time to time direct, so as to render the same impossible of use as food in any form whatever.

SEC. 28. *Fees for inspection at slaughterhouse.*—Every owner of live stock who shall deliver the same to any licensed slaughterhouse for the purpose of being slaughtered, shall pay to the person in charge of such slaughterhouse for the benefit of the city the following fees for inspection, namely: For each cow, ox, or bull the sum of 20 cents; for each calf, sheep, goat, lamb, kid, hog, or pig the sum of 10 cents, which shall be in



full satisfaction for all services rendered by the official inspector of the city in inspecting such live stock before slaughter and the carcass thereof after slaughter.

SEC. 29. *Fees for inspection of packing-house products.*—The owner, agent, or manager of any packing house who shall desire to have any meats inspected, under the provisions of this ordinance shall first pay the inspector for the account of the city, the sum of 2½ cents for each quarter of beef; the sum of 5 cents for each calf, sheep, goat, or hog, and the sum of 5 cents per hundred weight, or fraction thereof on fresh or uncured sausage, beef, hog, and sheep products, or cuts, other than the carcasses of slaughtered animals, as compensation for services in making such inspection.

SEC. 30. *Fees for inspection of hogs for farmers.*—Any person desiring to have any hog or pig inspected, pursuant to the provisions of section 23 of this ordinance, shall produce the carcass thereof for the purpose of inspection at such place in the city as the council may from time to time designate, and shall, before such inspection, pay to the inspector for the account of the city the sum of 10 cents for each hog or pig to be so inspected.

SEC. 31. *Inspector to account for fees collected.*—Each inspector shall execute his official receipt in duplicate, in such form as may be prescribed by the council, for each sum of money collected by him as fees for inspection, one copy of which shall be delivered to the person making such payment and the other to be retained by him as a record of his office. Such inspector shall make a daily report to the city clerk and treasurer of all moneys so collected and pay the same into the city treasury.

SEC. 32. *Inspectors employed—Qualifications.*—One or more inspectors of meats shall be employed by the council, who shall be charged with the duty of inspecting all meats offered for sale in the city of Meridian or which shall be slaughtered at any licensed slaughterhouse under the provisions of this ordinance, and shall receive such compensation as may be fixed by the council. Each such inspector shall be of good moral character, of temperate and cleanly personal habits, and skilled in the business of inspecting meats and animals intended for slaughter. Before any such inspector shall be employed by the council he shall be examined touching his knowledge and skill in such matters, and the council shall employ some person of recognized ability and skill to conduct such examination and make report touching the knowledge and skill of any and all applicants for such employment. Any such inspector may be discharged by the council at any time for any want of skill or for any breach of duty, neglect of duty, failure to account for moneys collected, or any other cause which may be deemed by the council to be sufficient for such discharge.

SEC. 33. *Inspectors not to be interested in slaughtering or sale of meats.*—No inspector employed or appointed under the provisions of this ordinance shall in any wise be interested, directly or indirectly, in the business of slaughtering, dressing, storage, or sale of meats, nor be or become in any wise financially interested in or under financial obligation to any other person engaged directly or indirectly in such business.

SEC. 34. *Inspectors to be sworn and give bond.*—Every such inspector shall, before entering upon the discharge of his duties, take and subscribe an oath before the city clerk and treasurer to honestly and impartially discharge the duties of inspector, as defined by this ordinance, to the best of his skill and ability, and shall also enter into bond in the penalty of \$1,000, payable to the city of Meridian, with sureties to be approved by the council, conditioned to faithfully discharge the duties of his employment and to pay over all funds coming into his hands as such inspector to the said city, as required by this ordinance.

SEC. 35. *Meats to be sold only at established market houses.*—Except as otherwise provided by section 23 of this ordinance, it shall be unlawful for any person to sell, offer for sale, or have on hand for the purpose of sale to consumers thereof any fresh or uncured meats, fresh fish, oysters, dressed poultry or game at any place within the city except at a market or market house duly established by the council by an

order entered upon its minutes pursuant to the provisions of this ordinance; but any licensed packing house may sell the same, when duly inspected and approved, to licensed hotels and restaurants.

SEC. 36. *Market house outside city not to deliver meats inside city, unless, etc.*—It shall be unlawful for any person to send into or deliver within the city any fresh or uncured meats, fresh fish, oysters, dressed poultry or game, sold or kept or offered for sale to consumers thereof at or in any market or market house outside the city, unless such market or market house shall have been duly recognized and the person operating the same shall have been duly licensed by the council so to do by an order entered on its minutes in the manner provided by this ordinance.

SEC. 37. *Certain meats not to be sold or kept on hand.*—If after any meat shall have been inspected and approved it shall become blown, decayed, putrid, tainted, or unsound, or shall be kept in the same refrigerator with any diseased or other spoilt meats, or in such close proximity to other diseased or spoilt meats as to be contaminated or rendered unwholesale thereby, or shall be kept in any house or refrigerator which is unclean and insanitary, or shall be handled or transported in any vehicle not properly screened, or in any vehicle with any diseased or unwholesome meat, or with the carcass of any animal that has died a natural death, or shall have been manipulated with tools used on any such diseased or unwholesome meat or carcass, then such meats shall be condemned, whether previously approved for sale or not, and shall be immediately destroyed by or in the presence of an inspector so as to render the same impossible of use as food. And it shall be unlawful for any person to sell, offer for sale, or have or keep on hand for the purpose of sale, either at a market house or any other place in said city, any meats of the character described in this section.

SEC. 38. *Market house, how established.*—Any person desiring to erect or maintain a market or market house within the city, to be operated under the provisions of this ordinance, shall make application, in writing, to the council, stating the name of the applicant or applicants, and also their occupation and place of residence; such application shall also state the location of the proposed market or market house, together with the area of the ground upon which the same is to be erected. Such application shall also have attached thereto a copy of the plans and specifications for the erection, construction, and equipment of such market or market house. Upon the filing of such application, the same shall be considered by the council, and if in the judgment of the council the location of such proposed market house is suitable and the proposed building or buildings and the equipment thereof adequate for the purposes intended, and is or will be constructed in accordance with the requirements of this ordinance, then and in that event permission shall be given by the council, by an order entered on its minutes, for the erection and construction of such market house, at the place named in the application, according to the plans and specifications thereto attached or such modifications thereof as may be required by the council. Upon the completion of the erection, construction, and equipment of any such market house so authorized to be erected according to such plans and specifications the council shall, by an order entered on its minutes, approve and establish such market house as having been constructed in conformity with the terms and provisions of this ordinance.

SEC. 39. *Market house, how licensed.*—Every person who shall desire to operate any established market house pursuant to the provisions of this ordinance shall make application in writing to the council for a license so to do; which application shall state the name and place of residence of each such applicant, the amount of capital proposed to be employed in the operation thereof, and the period of time, not less than one nor more than five years, during which the applicant desires to operate the same; and if such applicant or applicants be not the owner of such market house, a copy of the lease or contract with the owner thereof shall be attached thereto.

Upon the filing of such application the same shall be considered, and if in the opinion of the council the applicant be a proper and suitable person and the amount of capital proposed to be employed be sufficient to properly operate such market house, the council shall, by an order entered on its minutes, grant such applicant license to operate such market house under the provisions of this ordinance, for the period named in the application, upon condition that such applicant shall enter into bond in the penalty of \$500, payable to the city of Meridian, with sureties to be approved by the council, conditioned to operate the said market house at all times during the period for which such license is granted, in strict compliance with all the terms, provisions, and requirements of the ordinances of the city touching the operation of such market house and the handling, storage, sale, and delivery of meats. Upon the execution of such bond, and the approval thereof by the council, the applicant shall become authorized to operate such market house under the provisions of this ordinance during the period named in the order of the council granting such license.

SEC. 40. *License may be revoked and penalty of bond recovered.*—In case any person who shall have been granted a license to operate a market house under the provisions of this ordinance shall at any time during the period for which such license may have been granted cease to operate the same for more than 10 days consecutively, except in case of unavoidable casualty, or shall knowingly or carelessly, either in person or through his agents, servants, or employees, violate any of the provisions of the ordinance of the city touching the operation of such market house, and the handling, storage, and sale and delivery of meats, the council may revoke such license by an order entered on its minutes and proceed to collect the penalty of his bond by suit or otherwise; but no such license shall be revoked until such license shall have had at least five days' notice in writing of the purpose of the council so to do and an opportunity to be heard by the council. The decision of the council in such case shall be final and every such license granted shall be on condition that the same may be revoked at any time by the council pursuant to the provisions of this ordinance.

SEC. 41. *Market house, where located and established.*—Every market house established under the provisions of this ordinance shall be located within the sewerage limits of the city, at such place as may be approved by the city.

SEC. 42. *Market house, how constructed.*—Every market house established under the provisions of this ordinance shall be constructed of brick, stone, or reinforced concrete; shall have concrete, stone, or tile floors and marble or concrete counters; shall be completely and efficiently screened at all openings so as to exclude flies and other insects; shall be provided with electric lights and electric fans; shall be properly connected with the city sewerage and water system; and shall be so constructed that the floors, counters, and walls, to the height of 6 feet, may be daily flushed and washed with water. Each such market house shall also be provided with adequate refrigerators for the preservation and protection of all meats, fish, oysters, and other articles sold or offered for sale in said market, together with such other equipment as may from time to time be required by the council. Every such market house shall be kept and maintained in a clean sanitary condition, and shall at all times be subjected to inspection by the persons or officers designated by the laws and ordinances of the city of Meridian.

SEC. 43. *Market houses already located and established not affected.*—Nothing in this ordinance contained shall be construed so as to affect the location or establishment of any market or market house heretofore located or established within the city pursuant to the previous laws and ordinances of the city of Meridian, but the council may from time to time require such additions, repairs, and improvements thereto, or to the equipment thereof, as may be deemed proper so as to require such market house already established to conform to the provisions of this ordinance, and in case of failure to comply with the provisions of this ordinance touching the construction and equipment of any such market house the license to operate the same shall be revoked by the council by an order entered on its minutes.

SEC. 44.—*Market house outside the city limits, how recognized.*—In case any market house outside the city limits shall be constructed, equipped, and maintained in substantial accordance with the provisions of this ordinance, the council may, by an order entered on its minutes, recognize such market house and may license the owner, occupant, or tenant thereof to sell and deliver within the city meats kept for sale or offered at such market on condition that the said market house shall at all times be kept, operated, and maintained in strict conformity to the provisions of the ordinances of the city, and the owner or proprietor thereof shall enter into bond payable to the city of Meridian as required of persons operating market houses within the city.

SEC. 45. *Market houses—Rules for the operation thereof.*—(a) Every market house shall be at all times kept in a clean sanitary condition and free from all offensive or noisome odors. (b) No spoilt or tainted meats or fish, scraps, bones, or hides, or any other thing that would cause or produce offensive odors, shall be brought into or kept in any market house at any time. (c) The production of lard and tallow or the manufacture of sausage in any market house shall be done in such manner as not to give out any offensive odors or smells. (d) All persons employed in any such market house shall, during the hours that the same is open to the public, be clothed in clean white aprons, overshirts, or frocks. (e) All hooks, scales, knives, counters, or other tools or devices used in handling, cutting, and weighing of meats shall at all times be kept clean and sanitary. (f) All meats, fish, and oysters shall at all times be kept in refrigerators or cold storage to protect the same from flies and to keep the same from spoiling. (g) Every market house shall be exclusively used for the purpose of keeping, storing, and selling fresh or uncured meats, fresh fish, oysters, and dressed poultry, dressed game, cured hams, breakfast bacon, and sausage and for no other purpose, and it shall be unlawful to sell, keep, or expose for sale in any such market house any other articles of merchandise whatsoever than those above mentioned. (h) All meats, fish, poultry, and game sold at any such market house shall before being taken therefrom be securely wrapped with paper or otherwise, so as to protect the same against dust and flies while being transported from said market for delivery to the consumer. (i) All utensils, vehicles, or other things used for the delivery of meats from such market house to the consumer shall be kept clean and sanitary. (j) No dressed poultry shall be sold, kept, or offered for sale at any market house unless the entrails thereof shall have been removed therefrom at the time of dressing such poultry.

SEC. 46. *Packing houses—How constructed, kept, and maintained.*—Every packing house within the city where fresh or uncured meats or meat products are kept or sold, or kept or offered for sale, shall be constructed of brick, stone, or concrete, and all rooms or compartments therein where any such fresh or uncured meats, or meat products are kept or offered for sale or handled shall be properly screened against flies and other insects, and shall have the floors constructed of tiles, concrete, asphalt, or such other material that can and will be kept sanitary. Every such packing house shall have all such rooms or compartments connected with the water and sewerage system of the city so that such rooms or compartments may be flushed and washed in order to keep the same in clean and sanitary condition. Every such packing house shall also be provided with ample rooms for refrigerating meats so as to protect the same from decay. Said packing house shall at all times be kept in a clean sanitary condition and free of flies, roaches, or other insects liable to contaminate the meats kept therein.

SEC. 47. *Packing houses, how licensed and operated.*—Every person desiring to operate any such packing house shall first procure a license so to do from the council, and shall enter into bond, payable to the city of Meridian, in the penalty of \$500, conditioned to keep, operate, and maintain the same pursuant to the provisions of this ordinance, which bond shall be approved by the council. After the execution and approval of any such bond, such person may operate such packing house during the period for which such license is granted. No such packing house shall be permitted to cut any

meats or break any packages for sale in any such packing house; it shall be permitted to sell only the original packages so received by it. In case any person operating any such packing house shall desire to sell in broken packages, or to cut any such meats for the purpose of sale thereof, he shall, before so doing, procure the establishment of a market house and a license from the council to operate the same.

SEC. 48. *Manufacture and sale of sausage prohibited, unless.*—It shall be unlawful for any person to grind or mix any fresh or uncured meats into sausage for sale within the city, or to have on hand for the purpose of sale within the city, any fresh or uncured sausage, unless such meats or the meats from which such sausage shall have been manufactured shall have been first inspected and approved for sale as required by this ordinance; but this provision shall not apply to sausage which has passed and which bears the stamp of inspection provided by the laws of the United States for interstate shipments of meat.

SEC. 49. *Sausage, where manufactured.*—All fresh or uncured meats which the owner thereof shall desire to manufacture into sausage for sale within the city shall be first duly inspected and approved and shall then be ground and mixed at a duly licensed sausage mill or factory, established and operated under the provisions of this ordinance.

SEC. 50. *Sausage mills, how established and licensed.*—Every slaughterhouse or market house established under the provisions of this ordinance, may operate a sausage mill in connection therewith, after having procured a permit so to do from the council, to be entered on its minutes. The room or compartment in which such sausage mill is operated shall be constructed, kept, and maintained in the same manner as is required by this ordinance for market houses, and all tools and appliances used in the business of grinding or mixing sausage shall be, at all times, kept in a clean, sanitary condition; and for a failure so to do the council may revoke the license for the operation thereof. Any person may establish and operate a mill or factory for the manufacture of sausage, not connected with a slaughterhouse or market house, on complying with the conditions and restrictions of this ordinance.

SEC. 51. *Sausage mills to grind and mix for the public.*—Every person operating such a sausage mill or factory shall grind and mix sausage for the public at such prices as may from time to time be fixed by the council, and shall issue a certificate to every person for whom such sausage is manufactured, showing the amount so manufactured and the date thereof. If any person operating such a sausage mill shall knowingly grind or mix into sausage any diseased, decayed, or spoiled meats, or any meats which have not been inspected and approved, he shall, on conviction, be punished by a fine of not more than \$50 and his license to operate such mill shall be revoked by the council.

SEC. 52. *Farmers and others may sell sausages.*—Any person may have meats raised by him that have been duly inspected manufactured into sausage, as provided by this ordinance, and may then sell the same to any person in the city, in such quantities as they may desire, whether at a market house or not.

SEC. 53. *Sausage may be sold at grocery stores under certain conditions.*—Any grocery store in the city of Meridian may sell sausage provided the same be kept in porcelain-lined vessels, in a clean, sanitary refrigerator, properly iced to prevent the same from becoming tainted and spoiled.

SEC. 54. *Penalty.*—Every person violating any of the provisions of this ordinance within the city of Meridian shall, upon conviction thereof, be fined in any sum not exceeding \$50, or imprisoned not exceeding 30 days, or both, at the discretion of the court.

## MOLINE, ILL.

### Milk and Milk Products—Production, Care, and Sale. (Ord. Mar. 16, 1914.)

SECTION 1. No person, firm, or corporation shall sell or offer for sale or deliver milk or cream within the city of Moline without having been first licensed so to do. Every such person or corporation shall on the third Tuesday of April of each year pay an annual license fee of \$5 for each wagon or vehicle used in the delivery of milk or cream.